

WHAT IS CLAIMED IS:

1. A method for preparing bread, comprising:  
obtaining a powder comprising particles of fat and enzymes, said particles having a mean particle size less than 200  $\mu\text{m}$ ;  
spraying the powder with a liquid;  
recovering the agglomerated particles, said agglomerated particles having a mean particle size greater than 250  $\mu\text{m}$ ;  
mixing said particles with dough; and  
heating said mixture comprising said dough and said particles.
2. The method of Claim 1, wherein the ratio of the standard deviation/mean agglomerated particle size of the agglomeration is lower than the ratio of the standard deviation/mean particle size of the starting material, said starting material comprising enzymes and fat, said fat being an emulsifier.
3. The method of Claim 1, wherein the liquid is water.
4. The method of Claim 1, wherein the liquid comprises an agglomerating agent selected from the group consisting of polysaccharides, proteins, and a mixture thereof.
5. The method of Claim 1, wherein the fluidizing is performed in a fluidized bed reactor.
6. The method of Claim 5, wherein the temperature of the fluidized bed reactor is between 20°C and 45°C.